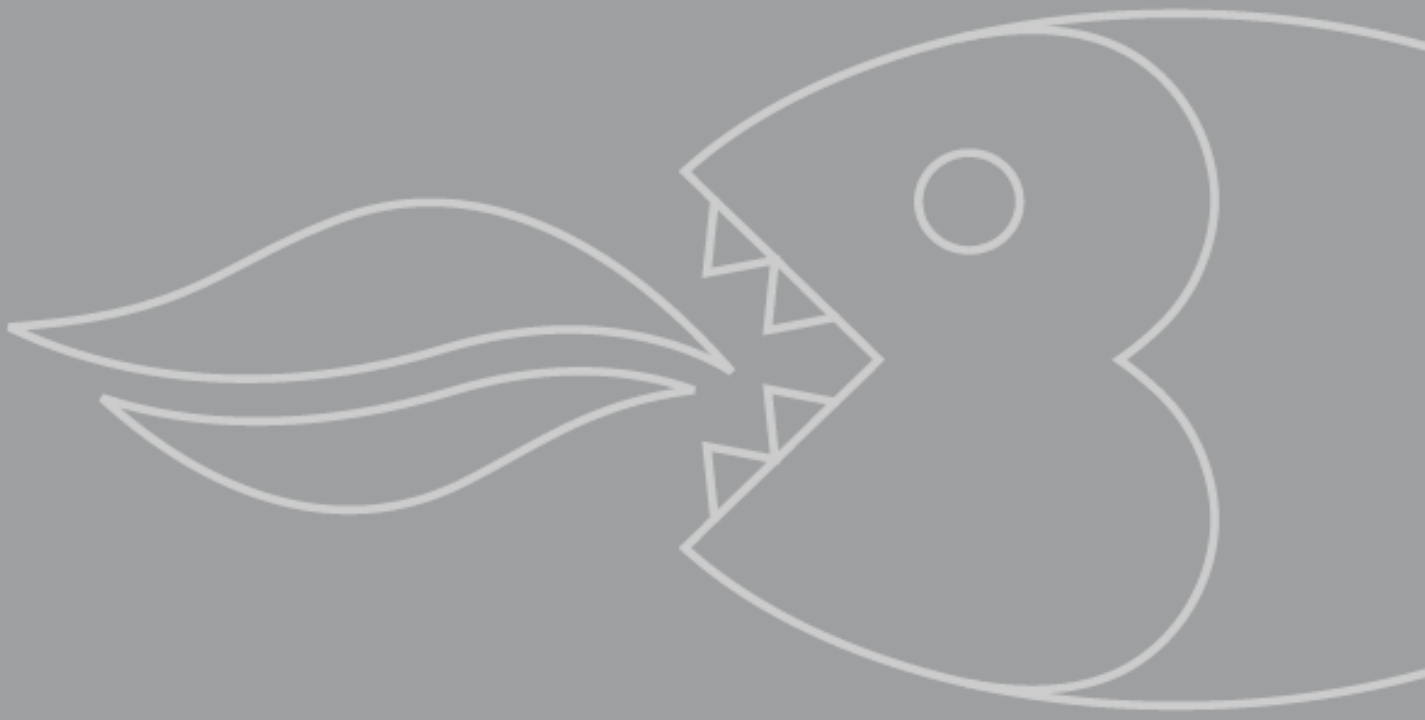
BS67MS 60 cm Built-in Multifunction Oven

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BS67MS

60 cm 7 Function multifunction oven

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

JW 11/02/13

Contents

Environmental note	4
Important safety information	5 - 7
Specifications	8 - 10
Product and aperture dimensions	8
Product specifications	8
Standard accessories	8
Electrical details	9
Control panel	10
Oven programmer/timer display	10
Setting and using the oven programmer/timer	11-17
Selecting manual operation mode	11
Setting the time of day	11
Before first use	11-12
Setting the minute minder function	12
Setting the semi-automatic cooking function	13
Setting the end cook function	14
Setting the auto-cooking function	15
Cancelling a timer function	16
Adjusting the audible signal	16
Changing the time of day	16
Selecting a cooking function and temperature	17-22
Selecting an oven function	17
Oven functions	18
Thermostat control knob	18
Oven operating light	19
Cooking guidelines	19-20
Warnings	20
Shelf positions	20
Cleaning and maintenance	21-23
Replacing the oven bulb	22
Removing the oven door for cleaning	23
Installation	24-26
Electrical connection	24
Installing the oven into the kitchen cabinet	25
Positioning the appliance	25
Ventilation requirements	26
My appliance isn't working correctly	27-29
Contact details	31

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit from.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by authorised service agents.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

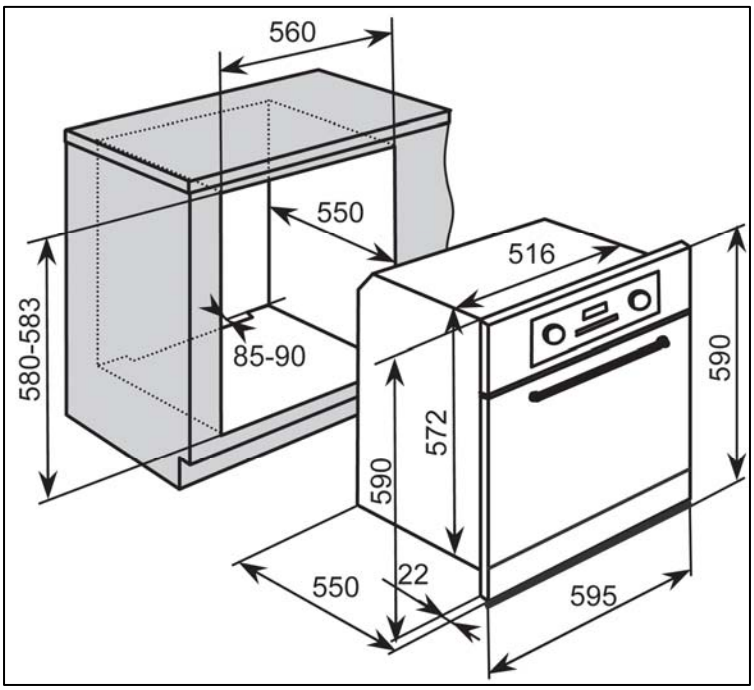
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions

Height: 590 mm
Width: 595 mm
Depth: 550 mm

Aperture dimensions

Height: 580 – 583 mm
Width: 560 mm
Depth: 550 mm

Product specifications

- 7 oven functions
- Energy efficiency class: A
- Gross oven capacity: 59 litres
- Net oven capacity: 50 litres
- Oven light
- LED full programmer
- Cooling fan
- Triple-glazed removable door
- Mark resistant coating

Standard accessories

- Enamelled baking tray
- Safety shelf
- Trivet
- Removable side racks
- Telescopic runners- 2 level
- BPS2 Pizza stone
- Stay-clean liners

Electrical details

Rated Voltage:	220 - 240 Vac 50 Hz
Supply Connection:	15 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	2.40 kW
Mains Supply Lead:	3 x 1.5mm²
Oven Light Bulb:	25 W/300°C screw type pygmy

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

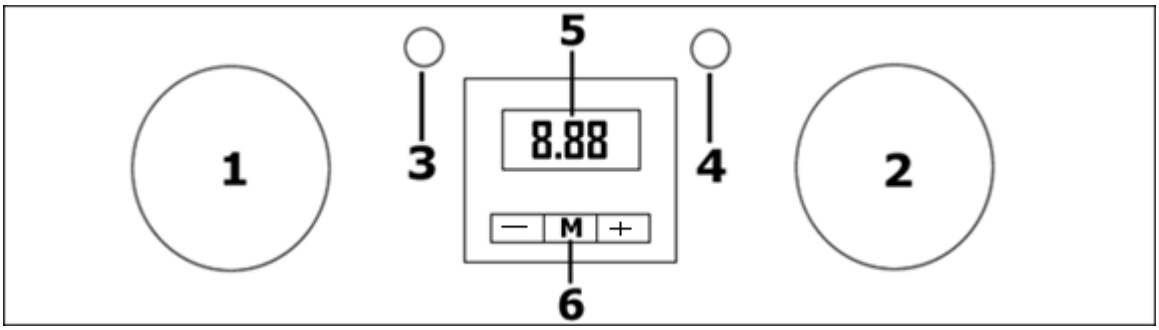
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number …….

Serial Number …….

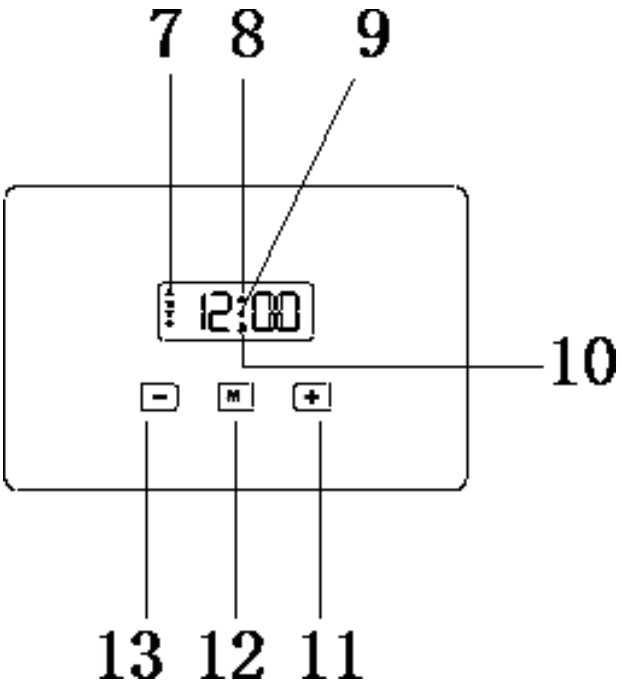
Date of Purchase …….

Control Panel



1) Oven function selector knob
2) Thermostat control knob
3) Power indicator light
4) Oven operating light
5) LED display
6) Oven programmer/timer

Oven programmer/timer



7) Automatic cooking symbol
8) Oven in use symbol
9) Decimal point symbol
10) Minute minder symbol
11) Plus button
12) Programme button
13) Minus button

Initial set-up of your oven

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time (or after a power-cut) the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

- To select manual operation mode, press the program button **(12)** for three seconds. The oven in use symbol **(8)** will light in the display.

Setting the time of day

After your appliance is connected to your mains supply for the first time, you must set the time of day before you can use the oven.

- Make sure the oven is in manual operation mode (as outlined above).

- Press the program button **(12)** once to set the time of day. Whilst the decimal point symbol **(9)** is flashing, use the plus **(11)** and minus **(13)** buttons to set the correct time of day.

- When the correct time of day is shown on the LED display, release the plus and minus buttons and wait a few seconds. The decimal point symbol **(9)** will stop flashing and the oven is ready to use.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

- You should leave the oven on maximum setting for 30 – 40 minutes.

- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Timer functions

The minute minder function

The minute minder function is a countdown time that can be set on the oven programmer/timer. When the countdown time has finished, an audible signal will sound.

- Press the programme button **(12)** twice. The decimal point **(9)** starts to flash and the minute minder symbol **(10)** will light on the display and will show “00:00”.

- Use the plus **(11)** and minus **(13)** buttons to set the countdown time that you require.

- The maximum countdown time that can be set is 23 hours and 59 minutes.

- When the correct countdown time appears on the LED display, release the plus and minus buttons and the countdown will start immediately.

- The minute minder symbol **(10)** will remain in the LED display to show that a countdown time is in progress.

- After a few seconds the LED display will return to showing the time of day.

- At the end of the countdown time, an audible signal will sound and the oven in use symbol will go out. The audible signal will sound for 7 minutes before switching off or you can silence it by pressing any of the oven timer buttons.

IMPORTANT: If the oven is in use whilst using the minute minder function, the oven WILL NOT switch off at the end of the countdown time. YOU MUST turn the oven function selector knob and the thermostat control knob to their OFF positions.

The semi-automatic cooking function

This function will allow you to set a countdown time similar to the minute minder function, however the oven will switch off at the end of the cooking time.

- Place the food that you want to cook inside of the oven and close the door.

- Select an oven function and cooking temperature using the relevant control knobs.

- Press the programme button **(12)** three times. The decimal point, the oven in use symbol **(8)** and the Automatic cooking symbol **(7)** will flash on the LED display. The display will show “00:00”.

- Use the plus **(11)** and minus **(13)** buttons to set the cooking time that you require.

- The maximum countdown time that can be set is 10 hours.

- When the correct countdown time appears on the LED display, release the plus and minus buttons. Cooking will begin immediately, after a few seconds the countdown time will start.

- At the end of the cooking time the oven will turn off and an audible signal will sound. The automatic cooking symbol **(7)** and the minute minder symbol **(10)** will flash on the LED display.

- To reset the oven and cancel the audible alarm, press any button once to stop the alarm. Then press and hold the programme button twice for 3 seconds. After the first press the oven time will flash, and on the second press the oven in use symbol appears on the LED display and the automatic cooking **(7)** symbol goes out.

- ***IMPORTANT:*** *If you have not turned the oven function selector knob and thermostat control knob to their OFF positions, when you reset the oven it will continue to heat.*

The end of cooking function

This function is similar to the semi-automatic function, however instead of setting a countdown time, you select the time of day that you want the oven to switch off at.

- Place the food that you want to cook inside of the oven and close the door.

- Select an oven function and cooking temperature using the relevant control knobs.

- Press the programme button **(12)** four times. The decimal point starts to flash, and the oven in use symbol **(8)** and the Automatic cooking symbol **(7)** will light on the LED display.

- The display will show the current time of day which will flash. Use the plus **(11)** and minus **(13)** buttons to set the cooking end time that you require.

- The maximum end time that can be set is 10 hours into the future.

- When the correct end time appears on the LED display, release the plus and minus buttons. Cooking will begin immediately, after a few seconds the countdown time will start.

- At the end of the cooking time the oven will turn off and an audible signal will sound. The automatic cooking symbol **(7)** and the Minute Minder symbol **(10)** will flash on the LED display.

- To reset the oven and cancel the audible alarm, press any button once to stop the alarm. Then press and hold the programme button twice for 3 seconds. After the first press the oven time will flash, and on the second press the oven in use symbol appears on the LED display and the automatic cooking **(7)** symbol goes out.

- ***IMPORTANT:*** *If you have not turned the oven function selector knob and thermostat control knob to their OFF positions, when you reset the oven it will continue to heat.*

The automatic cooking function

This function will allow you to set the time of day that you want the oven to switch off at and how long you want the oven to cook for.

- Place the food that you want to cook inside of the oven and close the door.

- Select an oven function and cooking temperature using the relevant control knobs.

- Press the programme button **(12)** three times. The decimal point starts to flash, and the oven in use symbol **(8)** and the automatic cooking symbol **(7)** will light on the LED display.

- Use the plus **(11)** and minus **(13)** buttons to set the cooking time that you require.

- The maximum cooking duration time that can be set is 10 hours.

- ***IMMEDIATELY*** press the programme button.

- The display will then show the current time of day which will flash. Use the plus **(11)** and minus **(13)** buttons to set the cooking **end time** that you require.

- The maximum end time that can be set is 10 hours into the future.

- When the correct end time appears on the LED display, release the plus and minus buttons.

- Cooking will begin at the calculated preset time.

- At the end of the cooking time the oven will turn off and an audible signal will sound. The automatic cooking symbol **(7)** and the Minute Minder symbol **(10)** will flash on the LED display.

- To reset the oven and cancel the audible alarm, press any button once to stop the alarm. Then press and hold the programme button twice for 3 seconds. After the first press the oven time will flash, and on the second press the oven in use symbol appears on the LED display and the automatic cooking **(7)** symbol goes out.

- ***IMPORTANT:*** *If you have not turned the oven function selector knob and thermostat control knob to their OFF positions, when you reset the oven it will continue to heat.*

Cancelling a timer function

- To cancel the minute minder function press the programme button **(12)** once to select the minute minder function and then reduce the time to “00:00” .
- To cancel the semi-automatic timer press the programme button **(12)** three times to select the semi-automatic timer then and reduce the time to “00:00”.
- To cancel the end of cooking timer press the programme button **(12)** four times to select the end of cooking timer and then reduce the time to the current time of day.
- To cancel the automatic timer press the programme button **(12)** three times and reduce the (duration) time to “00:00” and then press the program button again and reduce the (end) time to the current time of day.
- ***IMPORTANT:*** *If you do not turn the oven function selector knob and thermostat control knob to their OFF positions, when you reset the timer function, it will continue to heat.*

Adjusting the audible signal

The audible signal has 3 tones. To adjust the signal you should proceed as follows:-

- ***IMPORTANT:*** *The oven timer must not be in any form of countdown mode and the oven in use symbol* ***(8)*** *must be lit.*
- Press and hold down the minus **(13)** and plus **(11)** buttons simultaneously for 2 seconds and you will hear an audible signal. This is the audible signal which is currently set.
- Press and hold down the minus **(13)** and plus **(11)** buttons simultaneously again for 2 seconds to hear the next audible signal which will be set. This process can be repeated.
- When you hear the audible signal that you wish to use, release all buttons and wait for the display to go back to showing the time of day. The audible signal has now been set.

Changing the time of day

- ***IMPORTANT:*** *The oven timer/programmer must not be in any form of countdown mode and the oven in use symbol* ***(8)*** *must be lit.*
- Please follow the guidelines on “setting the time of day”.

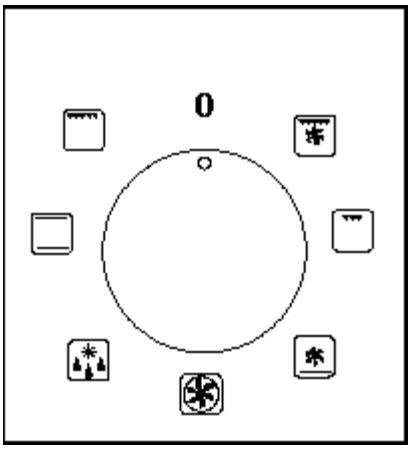
Selecting a cooking function and temperature

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into "manual operation" mode.

- To select manual operation mode, press the programme button **(12)** on the control panel.

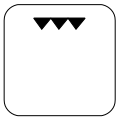
Selecting an oven function



- The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

Oven functions

FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.

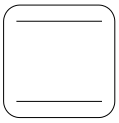


GRILL MODE: This method of cooking utilises the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.

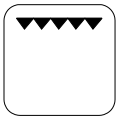
FAN AND LOWER ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.

FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish on to another.

DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

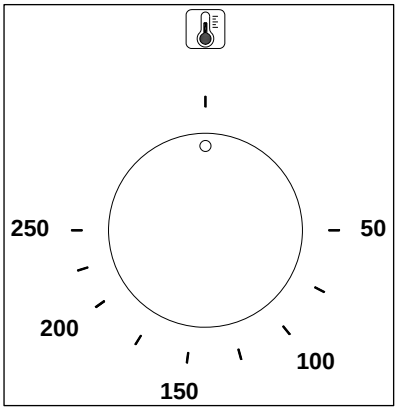


CONVENTIONAL OVEN (top and lower element): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



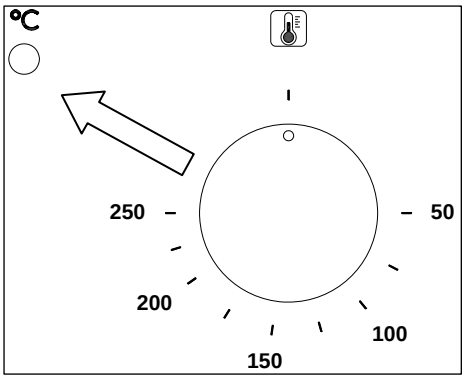
FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.

Thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Oven operating light



This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- ***IMPORTANT:*** *You should pre-heat the oven if you are baking no matter what oven function you are using.*

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using ***any*** of the cooking functions, ***including*** the grill functions.

- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- When removing the baking tray, you should ***ALWAYS*** use an oven glove.

- ***Warning:*** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use*.

Shelf levels

- Safety shelf **(A)**
- Removable side racks, which allow you to cook on six different levels **(B)**
- Enamelled baking tray **(C)**

- The numbers 1 – 6, indicate the different shelf positions that you can utilise within the oven.

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- ***Never*** clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

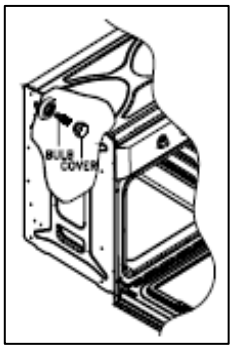
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves, the enamelled baking tray and the side rack that is on the same side as the oven light.

- Remove the light cover by turning it anti-clockwise.

- Unscrew the bulb clockwise and remove it from its holder.

- Replace the bulb with a 25 W/300°C, screw type pygmy.

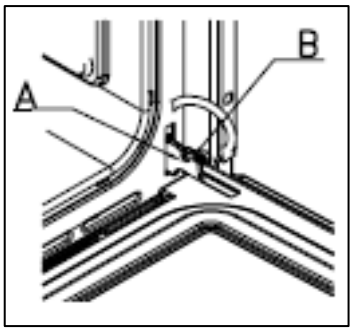
- ***Do not*** use any other type of bulb.

- Place the lamp cover back into position.

Removing the oven door for cleaning

To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

- Open the oven door fully.



- The hinges ***(A)*** have two movable bolts on them ***(B)***.

- If you raise both of the movable bolts ***(B)***, then the hinges ***(A)*** are released from the oven housing.

- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull it gently away from the oven cavity. ***WARNING- Care should be taken as the inner edges of the door may be sharp.***

- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*

- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.

- To refit the door you should slide the hinges back into their slots and open the door fully.

- ***IMPORTANT:*** *The movable bolts* ***(B)*** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***

- ***Do not immerse the door in water at any time.***

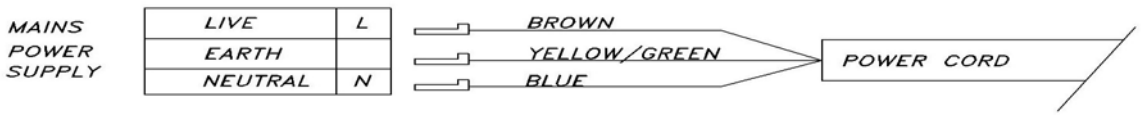
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***AS/NZS 3000: 2007 Wiring Regulations***
- ***2010 Electricity Safety Regulations***

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 15 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



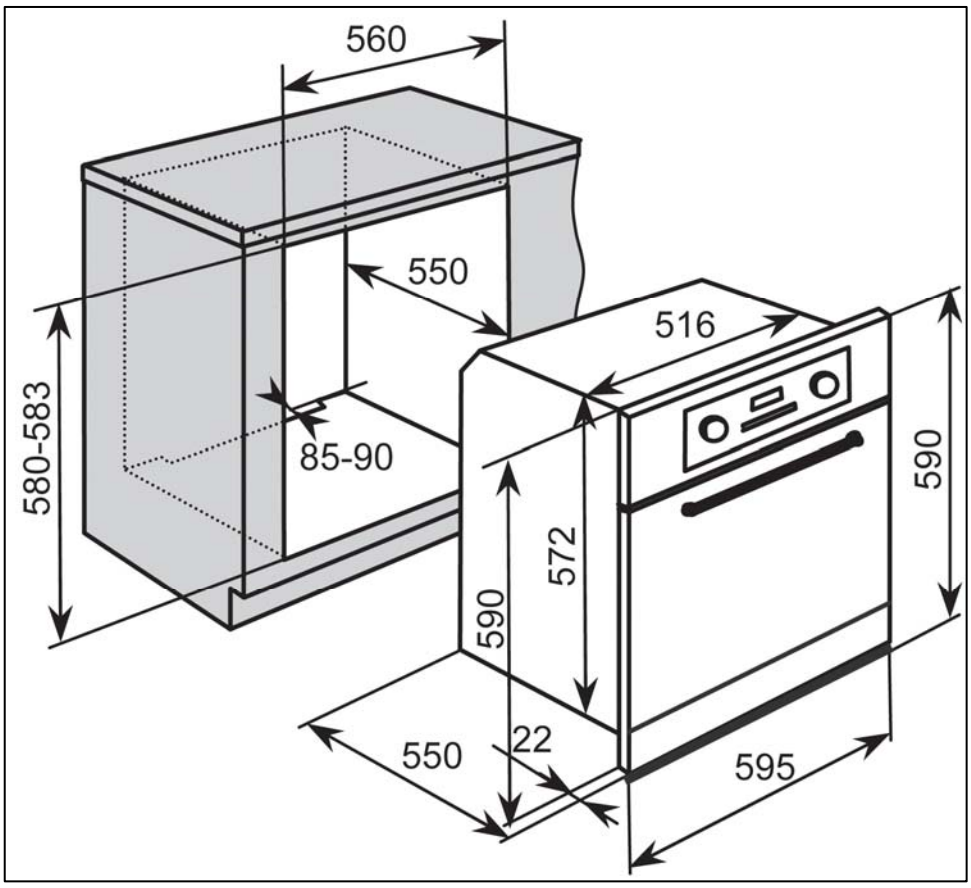
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Spares Department.

Installing the oven into the kitchen cabinet



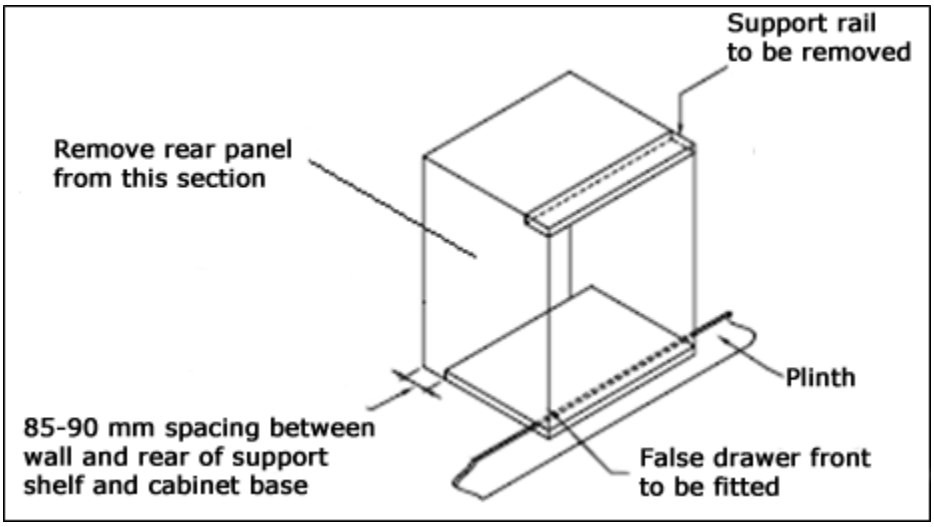
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

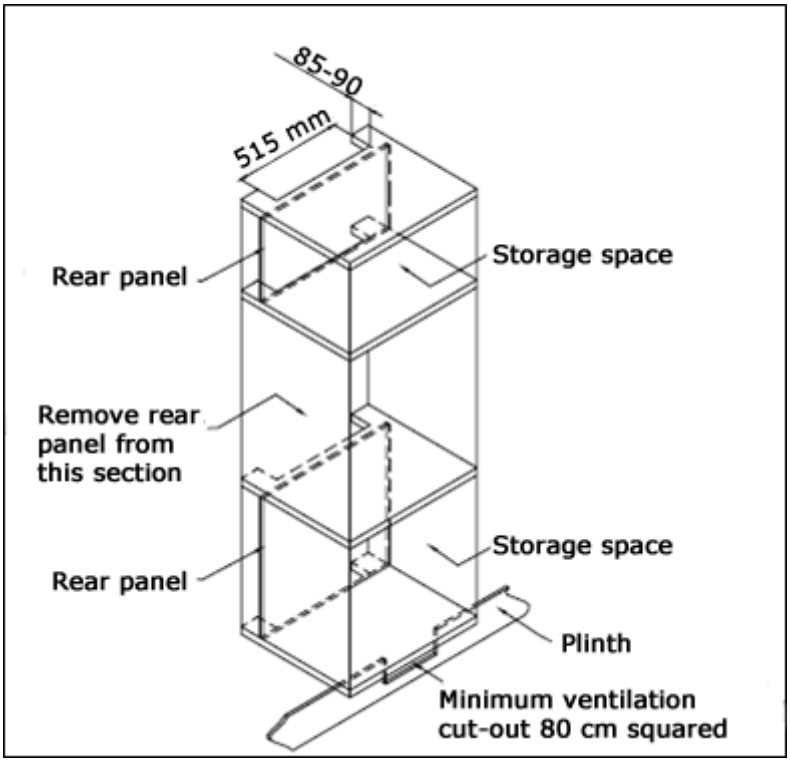
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the “Ventilation requirements” on the following page.

- Ensure that the rear panel of the furniture housing unit has been removed.

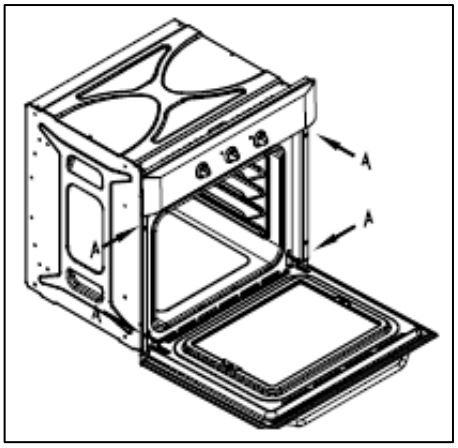
Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

My appliance isn't working correctly

- ***The oven isn't coming on.***

* Check that the oven is in manual operation mode.

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

- ***The grill function works but the main oven does not.***

* Check that you have selected the correct cooking function.

- ***The grill and top oven element is not working, or cuts out for long periods of time during use.***

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- ***My food is not cooking properly.***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- ***My food is not cooking evenly.***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

- ***The oven light is not working.***

* Refer to pages 23 and follow the “Replacing the oven bulb” section.

- ***I am getting condensation in my oven.***

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Service Department.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance - like plinths, or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Think Appliances Pty Ltd.
416-424 Barry Rd
Coolaroo VIC 3048

Sales Telephone
1300 132 824

Service Telephone
1800 444 357

Website
www.thinkappliances.com

Applico Ltd.
Private Bag 92900
Onehunga, Auckland 1061,
New Zealand

Website
www.baumatic.co.nz

United Kingdom
Baumatic Ltd.,
Baumatic Buildings,
6 Bennet Road,
Reading, Berkshire
RG2 0QX
United Kingdom

Sales Telephone
(0118) 933 6900

Website:
www.baumatic.co.uk

www.baumatic.com